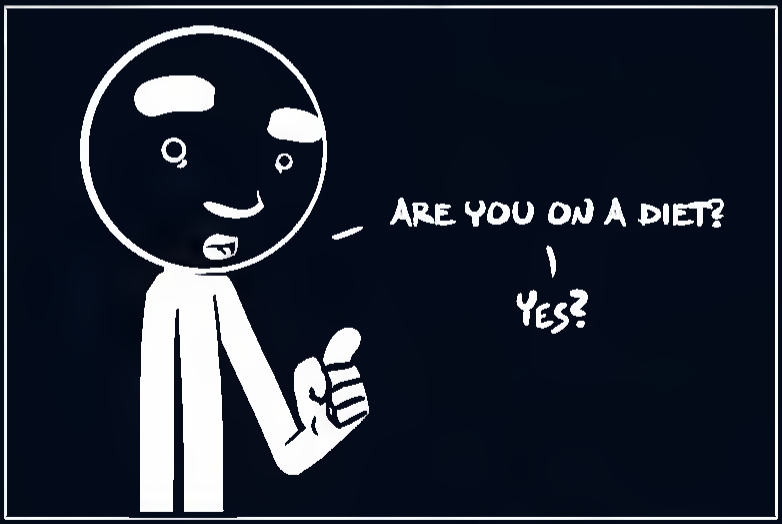
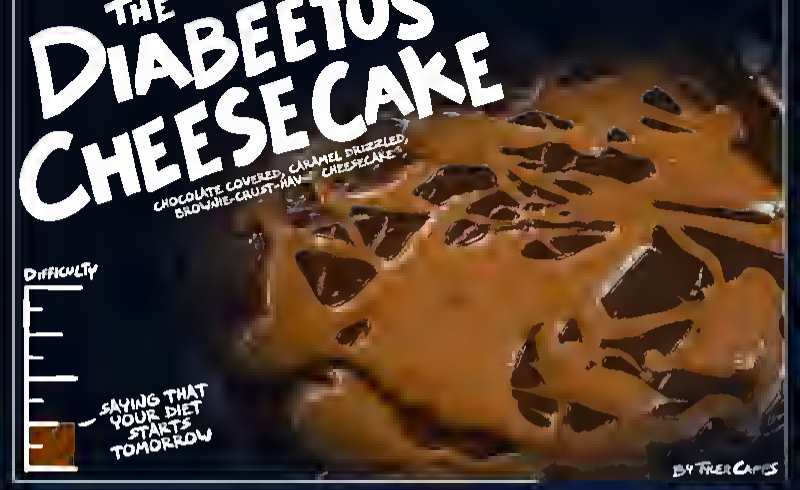
COOKING COMICALLY



THAT'S AWESOME
KEEP IT UP
BUT, UMM... YOU SHOULD PROBABLY LOOK AWAY NOW
BECAUSE I'M ABOUT TO MAKE A MAJOR CONTRIBUTION TO WILFORD BRIMLEY'S JOB SECURITY



GROCERY NEEDS

THE BROWNIE CRUST

Brownie Mix
9oz 255g

Vegetable Oil
½ Tbsp 8ml

Water
½ Tbsp 8ml

Eggs
1

THE CARAMEL

Milk

1½ Tbsp 22ml

Caramel Bits

1 Cup 160g

THE CHEESECAKE

Cream Cheese

16oz 473ml

Eggs

2

Sugar

1/2 Cup 118mL

Flour

2 Tbsp 30ml

Vanilla

1 tsp 6mL

THE CHOCOLATE

Semi-Sweet
Chocolate Chips
½ Cup 90g

Butter
1 Tbsp 15g

FIRST

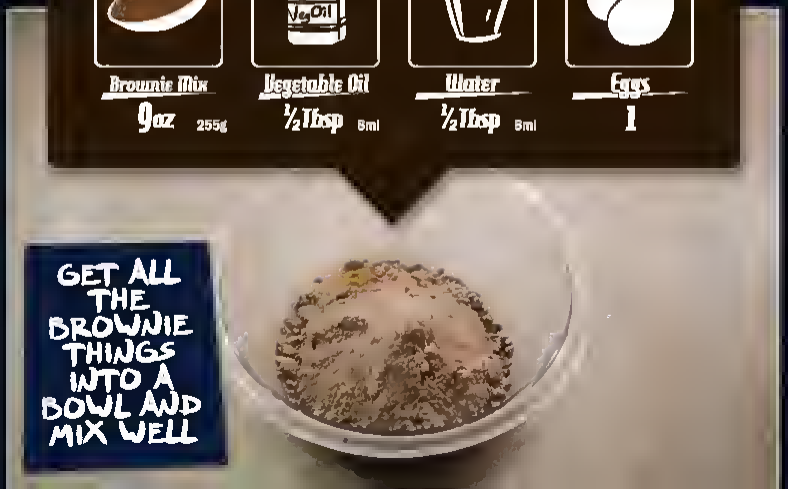
THE BROWNIE CRUST

Brownie Mix
9oz 255g

Vegetable Oil
½ Tbsp 8ml

Water
½ Tbsp 8ml

Eggs
1



SPREAD EVENLY ALONG THE BOTTOM OF A WELL GREASED PIE TIN
AND BAKE AT 350°F (175°C) FOR 20 MINUTES
OR... IF YOU'VE GOT A SPRING FORM PAN NOW WOULD BE A REALLY GREAT TIME TO USE IT

THE CHEESECAKE

Cream Cheese
16oz 473mL

Eggs
2

Sugar
1/2 Cup 118mL

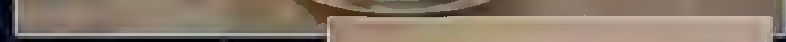
Flour
2 Tbsp 30mL

Vanilla
1 tsp 6mL

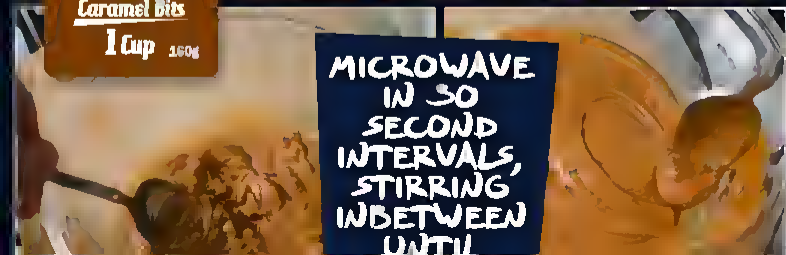
MEANWHILE YOU'RE GOING TO WANT TO THROW ALL THAT CHEESECAKE STUFF INTO A BOWL

AND MIX IT UP UNTIL IS SMOOTH-ISH

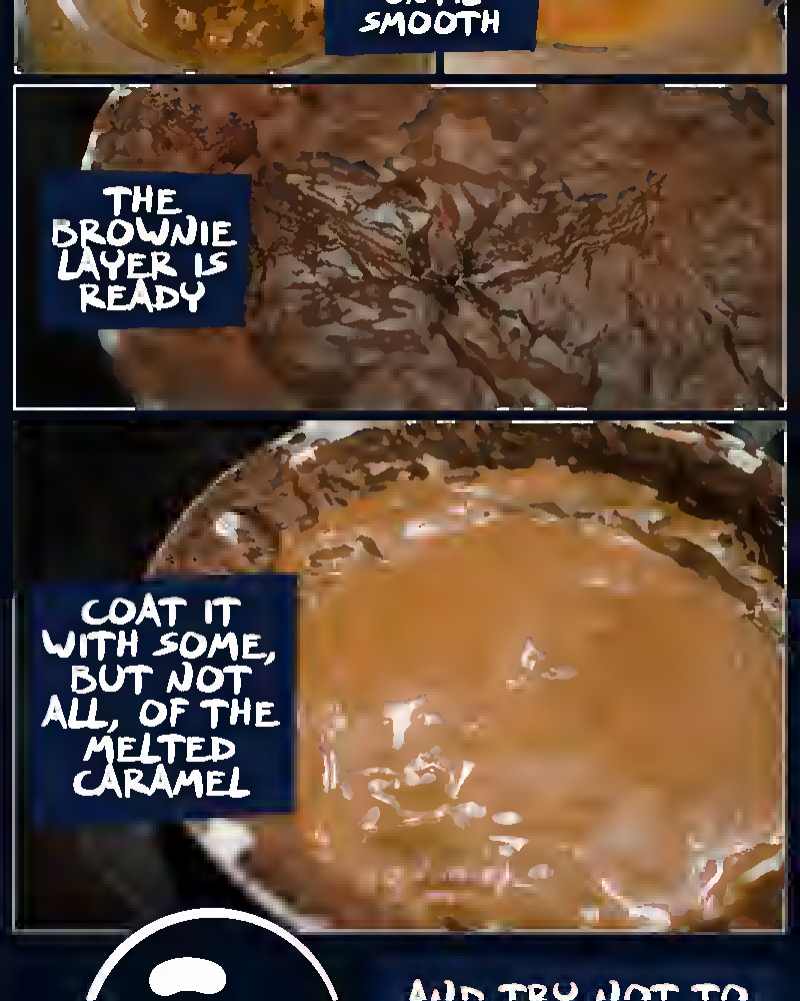
SOME TINY LUMPS ARE FINE



ADD THE CARAMEL STUFF TO A BOWL

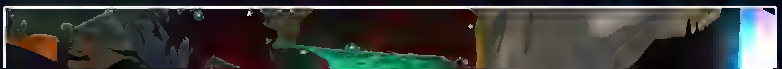


MICROWAVE IN 30 SECOND INTERVALS, STIRRING INBETWEEN UNTIL


SMOOTH
THE BROWNIE LAYER IS READY
COAT IT WITH SOME, BUT NOT ALL, OF THE MELTED CARAMEL

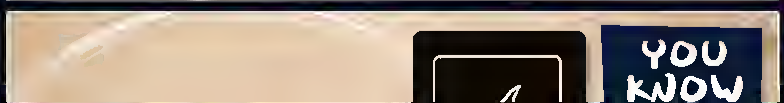
AND TRY NOT TO EAT TOO MUCH OF IT IN THE PROCESS...

WHOOPTH...



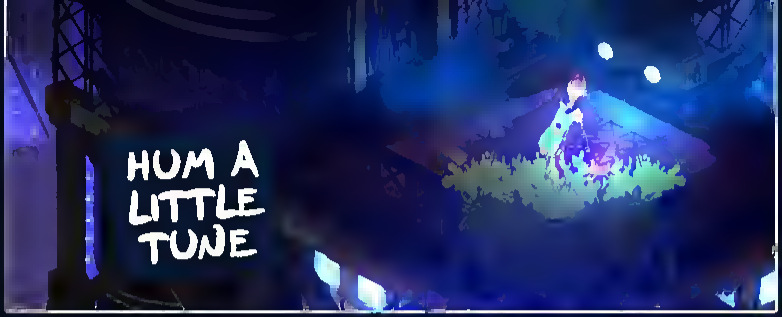
PROCESS TERMINATED
The Spine of the World
Next User Level
93%
Current Level: 6
LIMITER BONUS 2%
DO SOME TRANSISTING

THE CHEESECAKE IS LOOKING DYNAMITE
LET IT SETTLE WHILE YOU GET THE CHOCOLATE READY


YOU KNOW

Semi-Sweet
Chocolate Chips
½ Cup 90g
Butter
1 Tbsp 15g
THE DRILL BY NOW
PUT THIS STUFF IN A BOWL
AND DO THE ZAP AND MIX IN 30 SECOND INTERVALS DANCE UNTIL SMOOTH
SPREAD THAT CHOCOLATE OUT EVENLY ON TOP OF THE CHEESE CAKE

THEN IT ALL GOES IN THE FRIDGE FOR 2 HOURS+ TO CHILL DOWN



THE NOTES

- The use of a spring-form pan is definitely advisable if you have one.

- The brownie part can be a bit difficult to remove from a pie tin, but just be patient, persevere and remember that even if it gets messy it'll still be unbelievably delicious.

- The cheesecake part of this recipe is a great base to experiment with. I've used it in previous recipes for espresso cheesecake and pumpkin-nutella cheesecake. Be creative.

- The game in the screenshots is Transistor by Super Giant Games.

And as always

Thank you for reading

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